

## READY-MADE PACKAGES

# Guided tours with cooking workshops



1

## From farm to table

This experience starts with shopping for ingredients at Bellinzona's Saturday market and purchasing directly from farmers and producers. The participants then have a cooking class to learn the culinary secrets of this beautiful region. Under the guidance of an experienced chef, they make their own pasta and prepare a seven-course lunch. A local guide will be present throughout the whole day for assistance.

**Price from CHF 265**



[tours@alpsandbeyond.com](mailto:tours@alpsandbeyond.com)  
[ticino.ch/trade/packages](http://ticino.ch/trade/packages)

2

## Slow food cycle

The trip starts with collecting the ingredients for a local dish at the only rice field in Switzerland, in the greater Locarno area. Pedalling along the river banks, participants reach the area where they stop to learn more about wild herbs and collect the ones that will compose the lunch menu eaten in a typical Ticinese Grotto. Last but not least, the participants savour some delicious regional wines on the way back.

**Price from CHF 180**



[info@bike-port.ch](mailto:info@bike-port.ch)  
[ticino.ch/trade/packages](http://ticino.ch/trade/packages)

3

## Ravioli workshop

Participants are involved in every phase of the process: making the pasta dough, preparing the filling and assembling the ravioli, each step explained and guided by the Chef. Afterwards, participants enjoy a meal composed of the ravioli they created, local wines and a dessert.

**Price from CHF 185**



[tours-in-ticino@bluewin.ch](mailto:tours-in-ticino@bluewin.ch)  
[ticino.ch/trade/packages](http://ticino.ch/trade/packages)

---

Prices on a p.p. basis - additional participants might decrease the individual fee.